

Air Fryer Ritz Cracker Sandwiches

 $\star\star\star\star\star\star$ 4.67 from 9 votes

Author: Fork To Spoon

Prep Time: 5 mins **Cook Time:** 4 mins 0 mins **Total Time:** 9 mins

Servings: 12 Servings

Description

Air Fryer Ritz Cracker Sandwiches -- For a quick snack that's both delicious and easy to make, try air fryer Ritz cracker sandwiches!

Ingredients

Butter:

- 1/4 cup butter, melted
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder

Cracker Pizza Ingredients:

- 60 round Ritz Butter Crackers
- 30 slices pepperoni
- 5 slices mozzarella cheese, cut into 6 rectangles

Instructions

- 1. Preheat your air fryer to 350 degrees F (175°C) for 2-3 minutes.
- 2. Assemble your sandwiches, place a cracker on a baking sheet, then add the slice of pepperoni and a slice of cheese. Place another cracker on top.
- 3. Add the melted butter, Italian seasoning, and garlic butter in a small bowl. Brush the crackers with the butter mixture.
- 4. Spray the air fryer basket lightly with cooking spray to prevent sticking, then carefully place the prepared cracker sandwiches in a single layer in the basket. Ensure that the sandwiches are not touching each other to allow proper airflow.
- 5. Cook the sandwiches in the preheated air fryer for about 3-4 minutes or until they are warm and slightly golden brown. Be sure to watch them, as cooking times can vary based on different air fryer models.
- 6. After carefully removing the sandwiches from the air fryer (they'll be hot!), let them cool for a few minutes before serving. Enjoy these crispy, warm treats as a snack, appetizer, or fun party food!

Equipment

- Air Fryer
- Cooking Spray

• Parchment Paper, optional

Nutrition

Serving: 1Serving Calories: 120kcal Carbohydrates: 4g Protein: 4g Fat: 10g Saturated Fat: 5g

Polyunsaturated Fat: 1g Monounsaturated Fat: 3g Trans Fat: 0.3g Cholesterol: 24mg Sodium: 228mg

Potassium: 35mg Fiber: 0.2g Sugar: 1g Vitamin A: 201IU Vitamin C: 0.01mg Calcium: 72mg

Iron: 0.4mg